

Menu

A Feast of Thrones: The Dining Experience

Food will be served as a traditional medieval feast at the centre of the tables with plenty of each dish to tear and share.

Starters

- Bowl of Brown Soup
 - Rollmops (pickled herring fish stuffed with onion and cabbage)
 - Spiced Dragon Eggs
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Main Courses

- Pigeon Pie
 - Roasted meat legs with a ginger and mead sauce
 - Venison with wild blackberries and a nettle pesto
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Dessert

- Poached pears in rosewater with lavender cream
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Vegetarian Main Course (Please state at booking)

- Roasted Vegetable 'Hot Pie'

If you have any dietary requirements please specify this at booking. We can cater for all dietary requirements ahead of the event, however, changes cannot be made to menu choices on the night.